

SMALL PLATES

WINTER ORZO SOUP

garden vegetables, pork and beef meatballs,
parmesan, orzo, fresh herb 9

FRITTO MISTO

pacific shrimp, calamari, zucchini, peppers, fennel,
lemon, house-made marinara sauce 11

ROASTED POLENTA CAKE

house-made crisp polenta, mushrooms, parmigiano-
reggiano, truffle sauce, arugula 9

v+ CRISPY SEA SALT POTATOES

house-made aioli 11

FARMER'S GREENS

ADD TO ANY SALAD: GRILLED CHICKEN BREAST,
SALMON, SAUTÉED SHRIMP 6 • HANGER STEAK 12

v+ ARUGULA QUINOA SALAD

seasonal roasted vegetables, sonoma goat cheese,
avocado, pine nuts, roasted tomato vinaigrette 14

v+ ORGANIC GARDEN GREENS

local field lettuce, gorgonzola, vine-ripened tomatoes,
cucumbers, focaccia crostini, citrus vinaigrette 7

v+ CAPRESE SALAD

heirloom tomatoes, fresh mozzarella, basil, sea salt,
balsamic vinaigrette 11

v+ CAESAR SALAD

whole leaf romaine, house-made caesar dressing,
parmigiano-reggiano, focaccia crostini 10

v+ ORGANIC BEET SALAD

roasted baby beets, arugula, sonoma goat cheese,
fresh citrus, champagne vinaigrette 11

o TUSCAN GRILLED SALMON

seasonal greens, green beans, tomatoes, egg,
kalamata olives, fingerling potato, capers,
herb lemon vinaigrette 17

barbiana
LOCAL KITCHEN

v+ items can be made vegan upon request
parties of 6 or more are subject to a 15% service charge



STONE OVEN HOUSE-MADE PIZZETTAS

MARGHERITA

fresh mozzarella, vine-ripened tomato,
parmigiano-reggiano, fresh basil 14

PROSCIUTTO

wild arugula, fresh mozzarella, red peppers,
extra virgin olive oil 14

FENNEL SAUSAGE, ARTISANAL PEPPERONI

fresh mozzarella, san marzano tomato sauce 14

PASTAS

V+ RIGATONI

roasted vegetables, spinach, artichokes, tomato, fresh herbs,
fava bean pesto, herb ricotta, extra virgin olive oil 15

ANGEL HAIR

sautéed shrimp, garlic, shallots, tomato, capers,
white wine, flat leaf parsley, extra virgin olive oil 16

SPAGHETTI

short rib bolognese sauce, herb ricotta,
parmigiana-reggiano 15

ROASTED VEGETABLE LASAGNA

san marzano tomatoes 16

SANDWICHES

SEA SALT FRIES OR ORGANIC MIXED GREENS

PLTC

crispy pancetta, romaine, tomato, fresh mozzarella,
roasted garlic aioli, hoagie roll 14

ITALIAN BEEF SANDWICH

sliced roasted beef, provolone, fresh hoagie roll,
natural au jus 15

CHICKEN PANINI

grilled chicken breast, mozzarella, oven roasted
tomato, arugula, basil pesto, grilled ciabatta 14

V+ VEGETARIAN PANINI

grilled zucchini, arugula, roasted red pepper, mushroom,
tomato, mozzarella, basil, herb ricotta, ciabatta bread 14

o BARBIANCA BURGER

hand-formed black angus beef, crispy pancetta,
arugula, tomato, mozzarella, pesto, brioche 15

o GRILLED SALMON BURGER

arugula, heirloom tomatoes, hard-boiled egg,
garlic-dill aioli, brioche bun 16

V+ items can be made vegan upon request
parties of 6 or more are subject to a 15% service charge

o Consuming raw or undercooked meats, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have food allergies or require special food preparation and we will be happy to accommodate your needs. Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm may be present in foods or beverages sold or served here. A brochure with more information on specific exposures is available; please ask for a copy from your server.

